

EASY

Cherry Shortbread Cookies

$\frac{2}{3}$ C Butter | Unsalted (Softened)
 $\frac{1}{3}$ C Confectioners Sugar
 $\frac{1}{2}$ t Vanilla Extract
1 p Salt (Pinch)
 $2\frac{1}{2}$ T Cornstarch
1 C Flour (Sifted)
1 jar Maraschino Cherries



1 dozen

Sweet Spicy Kitchen.com (Adapted)

Circa 2019

1. Line cookie sheets with Parchment Paper.
2. Preheat oven **350 F**.
3. Mix Butter and Sugar until fluffy.
4. Add Vanilla Extract, Salt and Mix.
5. Add Cornstarch, and Mix.
6. Add Flour, and Mix.
7. Use $1\frac{1}{2}$ T scoop and drop onto cookie sheets.
8. Top each with $\frac{1}{2}$ Maraschino Cherry.
9. Bake **10-12'**. Cool **15'**. Move to cooling rack.

Tip: Pre-spray Scoop with Cooking Spray.

